



2025
Catering
MENUS



AN EXCEPTIONAL DESTINATION
— *for unforgettable events* —

GENERAL CATERING INFORMATION

Thank you for selecting The Sea Pines Resort for your upcoming special event. We graciously anticipate providing you with our outstanding hospitality, food and service. Our catering and conference services staff is available to assist you in making arrangements for theme propping, floral decorations, photography, entertainment and audiovisual requirements. As always, we would be pleased to prepare a custom menu at your request. We ask that you please review the following information and guidelines to assist you in designing your events.

CATERING MENUS

In order to ensure the safety of all guests and comply with local health regulations, The Sea Pines Resort is required to provide all food and beverages served at the resort. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations.

All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may vary until confirmed in writing.

Market prices may dictate some price changes; we will advise you should this occur.

Our buffet menus, available for indoor or outdoor venues, are designed for 25 or more guests.

Our plated menus, available for indoor venues only, are designed for 20 or more guests.

Please see individual menus for specifics and minimum required guest counts.

Plated dinner prices are based on a three-course dinner menu to include one soup or salad, one entree and one dessert served to all guests.

Should you wish to offer your guests a choice of entrees, a maximum of three entrees may be offered to your guests in advance. Final counts for each entree must be provided at the time of the guaranteed guest count. A \$10 per guest service charge will apply. Designated entree place cards are the responsibility of the planner and must be provided for each guest.

A service charge (currently 26 percent) and applicable local and state taxes will be added to all food and beverage items and services. Tax and service charges are subject to change without notice.

EVENT LOCATIONS

The Sea Pines Resort reserves the right to reallocate space in the following cases: increase or decrease in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

Decorations brought into the facility by the guest must be approved prior to arrival. No items may be attached to any wall, floor, ceiling or windows with nails, staples, tape or any other substance to prevent damage to the fixtures or furnishings. The Sea Pines Resort does not allow confetti or glitter in indoor venues and all outdoor décor must be biodegradable. Please consult your catering/conference services manager for assistance in displaying all materials.

Due to local ordinances and fire department regulations, firecrackers and fireworks are not permitted anywhere at The Sea Pines Resort.

OUTDOOR EVENTS

All outdoor events will have an indoor back-up space reserved in case of inclement weather.

Existing tables and chairs at your outdoor location may be used at no charge. Tables and chairs brought to a location for your event will incur a rental fee.

If you request that the existing furniture be removed and additional tables and/or chairs be brought to the site, this service will incur additional labor fees.

Outdoor events will be served buffet style.

To ensure the comfort and safety of you and your guests, outdoor functions will automatically be moved inside if the weather report four hours prior to the start of the function forecasts a 40 percent or greater chance of rain or if the predicted temperature is at an uncomfortable level. If the decision must be delayed or changed and it necessitates the resort set both indoor and outdoor function space, an additional service charge will be assessed.

Outdoor entertainment must conclude by 10pm as required by local ordinances.

TIMING OF EVENTS

To provide the finest service to your group, it is important to notify The Sea Pines Resort of any time changes to your event.

It is our standard practice to set all functions 15 minutes prior to their stated start time.

The following standards are provided to assist you in scheduling and pricing your catered functions.

- All continental breakfasts are served for one hour and refreshed and replenished as necessary during this time.
- All breakfast, lunch and dinner buffets are serviced for 1.5 hours and refreshed and replenished as necessary during this time.
- All specialty breaks are serviced for 30 minutes and refreshed and replenished as necessary during this time.

GUARANTEES

A final guarantee of the exact number of guests attending a function is due 72 business hours prior to the event. You will be billed for this number unless the actual number of guests in attendance is greater.

EVENT ROOM SECURITY

The Sea Pines Resort will not be responsible for any missing items before, during or after a function. Private security may be arranged at an additional charge for materials or articles set up prior to the function or left unattended at any time.

ENGINEERING, TELEPHONE AND AUDIOVISUAL

Special engineering, internet and phone requirements must be arranged with The Sea Pines Resort at least 14 days in advance. The resort has a full-service audiovisual company, Encore, to fulfill all AV requirements. Charges will be billed to the client for any requested AV services. Groups that choose to bring their own AV equipment and wish to patch it into the house sound system will be required to use Encore for this service and charged accordingly.

PAYMENT

Corporate groups may complete a credit application for direct billing privileges. Upon approval, the full balance is to be paid within 30 days after receipt of the billing. Service charges will be added to any late payments.

Local catering events and weddings require a 100 percent deposit for the estimated charges 30 days in advance.

A 3% fee plus tax will be applied to all invoices with a credit card payment associated with your Master Account. This fee is applicable to any payments (deposits, advanced payments and final billing) associated with the processing fees with the use of any credit card that is applied to Master Account transactions. The following payments will be exempt from this fee: Wire Transfers and certified checks.

Payment of any additional charges is due upon conclusion of the event.

PACKAGE RECEIVING REQUIREMENTS

To ensure timely delivery of your packages, please ship to the building where the event is to be held. Packages shipped to the 32 Greenwood Drive address may incur delays as they will be processed through the mail room. Labor charges of \$25 or more per box will apply if boxes must be transferred to other locations.

As our storage space is very limited, any shipment larger than 10 boxes and/or 500 pounds will not be accepted by the receiving department and will require the use of a drayage company. The Sea Pines Resort is not liable for such incurred expenses.

TABLE OF CONTENTS

General Catering Information.....	2-3
Breakfast.....	6-8
Brunch	9
Breakfast Enhancements.....	10-11
Specialty Breaks	12
A la Carte Snacks and Beverages	13
Plated Lunches.....	14-15
Lunch Buffets.....	16-21
Lunch on the Run (Boxed Lunches).....	22

TABLE OF CONTENTS

Reception Displays	23
Hors d'oeuvres.....	24-25
Chef Stations.....	26-29
Dinner Buffets	30-33
Plated Dinners.....	34-36
Plated Dinner Enhancements	37
Beverage and Bar Service.....	38-39
Wines by the Bottle.....	40-41

BREAKFAST

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Croissants and Biscuits
Fruit Preserves and Jams, Whipped Butter and Honey
Seasonal Fresh Fruits and Berries
Individual Greek Yogurt Parfaits Served with House Granola and Berries
Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
Regular and Decaffeinated Coffee, Herbal Teas

\$32 per guest

SEA PINES BREAKFAST BUFFET

Fresh Seasonal Melons and Berries
Variety of Whole-Grain Cereals
Freshly Baked Breakfast Pastries and Country Biscuits
Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
Farm-Fresh Scrambled Eggs
Applewood-Smoked Bacon and Breakfast Sausage

Choice of One Side Dish:

Stone-Ground Buttery Grits
O'Brien Potatoes
Hash Brown Casserole

Choice of One Entree:

Spinach, Roasted Tomato, Chevre and Egg Strata
Silver Dollar Pancakes with Warm Maple Syrup, Blueberry Compote
Thick-Cut Challah French Toast with Warm Maple Syrup

Chilled Orange Juice, Apple Juice, Cold Milk, Cranberry Juice and V8
Regular and Decaffeinated Coffee, Herbal Teas

\$46 per guest

Minimum of 10 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST

LOWCOUNTRY BREAKFAST BUFFET

Farm-Fresh Scrambled Eggs

Farm-Fresh Eggs, Country Sausage,
Potatoes and Mushroom Frittata Skillet,
with Scallions and Cheddar Cheese

Home-Style Pancakes with Blueberry Compote,
Warm Vermont Maple Syrup

Anson Mills Cheddar Grits

Southern Biscuits with Sawmill Gravy

Applewood-Smoked Bacon and Breakfast Sausage

Fruit and Yogurt Parfaits

Seasonal Fruits

Variety of Whole-Grain Cereals

Freshly Baked Breakfast Pastry Display

Assortment of Jams and Fruit Preserves,
Whipped Butter and Honey

Chilled Orange Juice, Apple Juice, Cranberry Juice,
V8 and Cold Milk

Regular and Decaffeinated Coffee, Herbal Teas

\$55 per guest

Minimum of 10 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



BRUNCH

SEA PINES BRUNCH BUFFET

Choice of Two Entrees:

- Poached Eggs Benedict with Benton's Ham, Citrus Hollandaise Sauce
- Black Pepper-Rubbed Beef Sirloin with Mushroom Jus
- Carolina Shrimp and Grits, Andouille Sausage and Tomato Sofrito
- Three Potato and Chicken Hash with Poached Eggs
- Blackened Mahi Mahi with Saffron Beurre Blanc and Poblano Corn Salsa
- Caribbean Roasted Pork Loin, Plantains and Red Chili Ginger Glaze
- Chicken and Waffles Served with Maple Syrup and Hot Honey

Seasonal Sliced Fruit
with Berry Chantilly Cream

Freshly Baked Pastries
including Danishes, Croissants and
Southern Buttermilk Biscuits

**Assorted Jams and Fruit Preserves, Honey
and Whipped Butter**

Smoked Salmon Pastrami
Cream Cheese, Shaved Onion, Capers and Flatbread

Challah French Toast Casserole
with Warm Vermont Maple Syrup and
Blueberry Compote

Farm-Fresh Eggs
cooked to order*

Omelet fillings to include:
Ham, Applewood-Smoked Bacon,
Cheddar Cheese, Tomato, Mushrooms, Spinach,
Scallions and Sweet Bell Pepper

Scrambled Eggs

Heirloom Tomato Caprese
with Arugula, Ciliegine Mozzarella and Fresh Basil

Applewood -Smoked Bacon and Breakfast Sausage

Chilled Orange Juice, Fresh Brewed Iced Tea
Regular and Decaffeinated Coffee, Herbal Teas

**Requires uniformed chef at \$150 per hour.*

\$69 per guest

Minimum of 15 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

Farm-Fresh Egg, Breakfast Sausage and Cheddar Cheese on an English Muffin

Farm-Fresh Egg, Applewood-Smoked Bacon and Cheddar Cheese on a Buttermilk Biscuit

**\$9 each with a minimum
of 10 of each sandwich**

Farm Fresh Egg, Cheddar Cheese, Shaved Ham and Honey Mustard on a Hawaiian Roll

Breakfast Burrito with Scrambled Eggs, Peppers, Onions, Bacon and Monterey Jack Cheese in a Wheat Tortilla

**\$11 each with a minimum
of 10 of each sandwich**

HARBOUR TOWN CHICKEN HASH*

Roasted Chicken, Roasted Tomato, Onions and Queso Fresca with Poached Eggs and Chipotle Hollandaise

\$19 per guest

BREAKFAST ON THE RUN

Choose an A La Carte Breakfast Sandwich, Served with Fresh Fruit Salad, Granola Bar and Bottled Water

\$30 per guest

EGGS COOKED TO ORDER*

Farm-Fresh Eggs Cooked Any Way

Egg Whites Available

Choice of: Bacon, Ham, Mushrooms, Spinach, Tomato, Roasted Pepper, Scallion, Cheddar Cheese

\$17 per guest

BELGIAN WAFFLE

Fresh Seasonal Berries, Whipped Cream, Pure Maple Syrup and Chocolate Chips

\$17 per guest

** Requires uniformed chef attendant at \$150 per hour.*

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST ENHANCEMENTS

STEEL CUT OATMEAL BAR

Mixed Berries, Brown Sugar, Almond Granola, Mixed Dried Fruits, Honey, Chilled Almond Milk and Whipped Butter

\$11 per guest
with a minimum of 10 guests

GOLDEN FRENCH TOAST

Thick-cut Challah French Toast with Cinnamon and Brown Sugar Dredge

Blueberry Compote, Powdered Sugar, Fresh Strawberries, Pecan Praline Sauce

Warm Vermont Maple Syrup,
Whipped Butter

\$16 per guest

GRIDDLED PANCAKES

Fresh Berries and Blueberry Compote, Whipped Cream

Whipped Butter and Warm Vermont Maple Syrup

\$16 per guest

HOUSE BAKED PASTRIES

Buttery Croissants	\$50 per dozen
Muffins or Danishes	\$42 per dozen
Warm Mini Cinnamon Rolls	\$42 per dozen
Warm Mini Pecan Sticky Buns	\$50 per dozen

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

SPECIALTY BREAKS*

TRAIL MIX BAR

Housemade Granola
Cajun Snack Mix
Assorted Candy Pieces, Dried Fruits,
Mixed Nuts

\$17 per guest

THE COOKIE SHOPPE

Chocolate Chunk, Peanut Butter,
Sugar and Oatmeal Raisin Cookies
Vanilla, Chocolate, Strawberry
Milk Shots

\$21 per guest

CHIPS AND DIP

Kettle Chips
Parmesan and Artichoke Dip
Southern Jalapeño Pimento Cheese Dip
Meyer Lemon and Garlic Hummus
Hot Crab Dip

\$23 per guest

MOTIVATE

Organic Whole Fruit
Assorted Granola and Snack Bars
and Trail Mix
Freshly Baked Muffins, Banana Nut Bread
Chilled V8 and V8 Fusion Drinks

\$23 per guest

REBUILD

Build Your Own Mini Grain Jar
Quinoa and Toasted Farro, Minted Cucumbers, Heirloom
Tomatoes, Arugula, Radish, Almonds, Dried Fruit, Marinated
Chickpeas, Feta, Pumpkin Seeds, Citrus Dressing

\$28 per guest

REFRESH

Sea Salted Nuts, Housemade Granola Bars, Hummus with
Cucumber Planks, Baby Carrots and Celery, Ginger Cucumber
Lemonade

\$27 per guest

RECHARGE

Green Juice with Apple, Kale and Coconut Water,
Strawberry, Watermelon, and Dragon Fruit
Served with Whole Fruits, Assorted Greek Yogurts and Veggie
Chips

\$26 per guest

Minimum of 10 guests.

** Specialty breaks are based on 30 minutes of continuous service.*

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

A LA CARTE SNACKS AND BEVERAGES

Whole Fresh Fruit	\$4 each	Assorted Greek Yogurts	\$5.50 each
Assorted Candy Bars	\$4.50 each	Granola Bars and Energy Bars	\$5.50 each
Trail Mix	\$4.50 each	Gourmet Snack Mix	\$27 per pound
Kettle-Style Chips	\$4.50 each	Deluxe Mixed Nuts	\$42 per pound
Freshly Popped Popcorn	\$4.50 per guest	Assorted Sea Pines Cookies	\$47 per dozen
		Double Chocolate Brownies	\$47 per dozen
Orange, Grapefruit, Apple or Cranberry Juice	\$5.50 per guest		
Lemonade	\$5.50 per guest		
Iced Tea (Sweetened or Unsweetened)	\$5.50 per guest		
Coca-Cola Soft Drinks and Bottled Water	\$5.50 each		
V8 or V8 Fusion	\$6.50 each		
Body Armor	\$6.50 each		
Red Bull	\$6.50 each		
Sparkling Water	\$6.50 each		
Premium Coffees and Herbal Teas	\$100 per gallon		

SEA PINES BEVERAGE SERVICE

Premium Freshly Brewed Coffees and Herbal Teas

Bottled Coca-Cola Soft Drinks

Bottled Water

Half-Day Beverage Service

Continuous beverage replenishment for up to four hours

\$26 per guest

Full-Day Beverage Service

Continuous beverage replenishment for up to eight hours

\$42 per guest

Minimum of 10 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED LUNCHESES

Three-course plated lunches include bread and butter service, one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

SOUPS AND SALADS

SOUPS

(select one)

Roasted Tomato and Fennel Bisque

Crème Fraîche

Chicken and Sausage Gumbo

Okra Succotash

She-Crab Soup

Blue Crab, Dry Sherry and Mace

SALADS

(select one)

Sea Pines Gem Salad

Baby Gem Lettuce, Heirloom Tomato, English Cucumber, Toasted Pepitas and Shaved Carrot

Traditional Tossed Caesar

Crisp Romaine, Herb Croutons, Parmesan Cheese with Caesar Dressing

Strawberry and Spinach Salad

Spinach and Mixed Greens, Sliced Strawberries, Fennel, Shaved Almonds with Raspberry Vinaigrette

Wedge Salad

Iceberg Slice, Crispy Pancetta, Heirloom Tomato, Blue Cheese, Cucumber, Scallions and Dill Buttermilk Dressing

Dressings

Balsamic Vinaigrette, Cider Vinaigrette, Buttermilk Blue Cheese, Ranch, Raspberry Vinaigrette

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED LUNCHES

Three-course plated lunches include bread and butter service, one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

ENTREES

(select one)

Salad Slider Trio

*Shrimp Salad, Tuna Salad and Cranberry Chicken
Salad Sliders with Seasonal Fruit*

\$44 per guest

Pan-Seared Chicken Breast

*Yukon Gold Puree,
Corn and Red Bean Succotash, Natural Jus*

\$48 per guest

Herb Roasted Farro Island Salmon

*Coconut Jasmine Rice, Baby Green Beans,
Mango Salsa, Balsamic Glaze*

\$50 per guest

Beef Short Rib

*Potato Puree, Roast Broccolini, Charred Baby
Carrots, Cracked Pepper Demi-Glace*

\$59 per guest

Cider Roasted Pork Tenderloin

*Toasted Almond Quinoa, Wilted Greens,
Bourbon Jus, Apple Cherry Compote*

\$50 per guest

DESSERTS

(select one)

NY Style Cheesecake

Berry Compote

Flourless Chocolate Torte

Chantilly Cream and Fresh Berries

Buttermilk and Vanilla Bean Panna Cotta

Fresh Berries

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

All lunch buffets include iced tea. Based on 90 minutes of continuous service.

CORNER CAFÉ

Creamy Tomato Bisque

Tossed Caesar Salad with Parmigiano-Reggiano

Home-Grown Heritage Wedge Salad with Heirloom Tomato, Cucumber, Bacon Crumbles, Blue Cheese, Hard-Boiled Egg, Roasted Mushrooms, Blue Cheese Dressing and Creamy Balsamic

Grilled and Chilled Salad Proteins

- Marinated Chicken
- Balsamic Black Pepper Flat Iron Steak

Small Bites

- Citrus Chicken Salad Sliders on Hawaiian Roll
- Roasted Vegetable Quinoa Bowl with Arugula and Chickpeas
- Muffuletta on Baguette

Southern Style Tartelettes, Assorted Miniature Cookies, Pistachio Cannoli

\$55 per guest

Minimum of 15 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

LIBERTY OAK DELI BUFFET

Vegetarian Minestrone

Tossed Mixed Greens with Sliced Tomato, Cucumber, Chickpeas,
Olives, Shaved Onion, Carrot, Brioche Croutons
with Ranch Dressing and Raspberry Vinaigrette

Deli Display with Hickory-Smoked Turkey Breast,
Seasoned Rare Roast Beef, Smoked Ham

Pecan Cranberry Chicken Salad

Albacore Tuna Salad

Sliced Breads and Croissants

Hydroponic Bibb Lettuce, Sliced Tomato, Red Onion, Pickles,
Cheddar Cheese and Swiss Cheese

Mayonnaise, Spicy Deli Mustard

Double Chocolate Brownies, Assorted Cookies

\$59 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

HH ISLAND

Baby Kale Salad with Fresh Berries, Heirloom Tomatoes,
Almonds and Citrus Vinaigrette

Strawberry Salad with Mixed Baby Lettuces, Goat Cheese and Shaved Fennel

Cedar Plank Salmon with Mango Salsa

Kimchee Slaw, Wakame, Wonton Chips and Pickled Ginger Glaze

Blackened Mahi-Mahi, Red Chili Ginger Glaze

Grilled Jerk Chicken Breast with Jerk Sauce and Plantains

Coconut Jasmine Rice

Individual Key Lime Tartlettes

Tropical Coconut Bavarian

\$78 per guest

PITMASTERS

Sweet Potato Salad with Arugula, Candied Pecans,
Cranberries and Maple Vinaigrette

Iceberg Wedge with Pork Belly, Blue Cheese, Heirloom Tomatoes and Buttermilk Ranch

Skillet Cornbread, Soft Rolls with Butter

Creamy Coleslaw

Pulled Slow-Smoked Pork

13-Hour Smoked Beef Brisket

Carolina Vinegar, Lowcountry White and Bourbon Barbecue Sauces

Smoky Gouda Mac and Cheese

Southern Mudd Pie

Grandma's Banana Pudding

Strawberry Shortcake

\$78 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

THE LOWCOUNTRY

Carolina She-Crab Soup

Baby Kale and Lettuce Tossed with
Sea Island Red Peas, Cornbread Croutons, Grape Tomatoes,
Roasted Sweet Potato, Pecans, Apple Cider Vinaigrette

Skillet Cornbread with Honey Butter

Shrimp and Grits Served with Local Waters Sweet Shrimp, Creole Sauce
and Marsh Hen Mill Grits

Skillet Bone-in Fried Chicken with Savannah Bee Honey Drizzle

Crispy Brussels Sprouts with Thick-Cut Bacon, Reggiano Parmesan
and Balsamic Glaze

Yukon Gold Mashed Potatoes

Granny's Southern Crisp with Fresh Whipped Cream

\$69 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

STREET TACOS

Tortilla Soup

Elote Corn and Black Bean Salad, Cotija Cheese, Cilantro Crema,
Lime, Tajin, Cilantro

Hand-Smashed Guacamole and Tortilla Chips

Hand-Carved Meats

- Guajillo Chili Carne Asada
- Chicken Mojo

Soft Flour Tortillas

Fillings Include: Pico de Gallo, Cilantro, Pickled Onion,
Queso Fresco, Charred Jalapeños, Chipotle Lime Crema, Fresh Lime,
Housemade Green and Red Salsas

Yellow Rice

Roasted Calabaza Squash with Chimichurri

Fresh Cinnamon Sugar Churros with Warm Chocolate, Caramel Sauce
and Local Honey

\$58 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



LUNCH ON THE RUN

(BOXED LUNCHES)

*All boxed lunches include bag of chips, whole fruit and bottled water.
Minimum of 10 guests.*

DELI SANDWICHES

(select one)

Ham and Jarlsberg Pretzel Sandwich

Black Forest Ham, Jarlsberg, Arugula and Mustard Aioli on a Pretzel Roll

Shaved Roast Beef

Tossed Arugula, Boursin Spread, Caramelized Vidalia Onion and Horseradish Cream on Baguette

Oven-Roasted Turkey Breast

Applewood-Smoked Bacon, Smoked Gouda Cheese, Lettuce, Beefsteak Tomato and Herb Aioli on Ciabatta

Grilled Vegetable Wrap

Squash, Zucchini, Red Onion, Peppers, Roasted Tomato Chickpea Hummus, Mixed Greens, Quinoa

Sea Pines Chicken and Cranberry Salad Wrap

Chicken Salad, Leaf Lettuce in a Whole-Wheat Wrap

Roasted Chicken Breast

Buffalo Mozzarella, Arugula Pesto, Spinach and Roasted Tomato on Focaccia

SALADS

(select one)

Fresh Fruit Salad

Honey and Mint

Fingerling Potato Salad

Cucumber and Tomato Salad

Fresh Herbs, Onion and Feta

DESSERTS

(select one)

Chocolate Chunk Cookies

Double Chocolate Brownies

*\$42 per guest with a minimum of
10 guests per selection, maximum of three choices*

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

RECEPTION DISPLAYS

Minimum of 15 guests. Based on 60 minutes of continuous service.

GARDEN VEGETABLES

Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and
Sun-Dried Tomato Dip

\$17 per guest

CHEF-INSPIRED DIPS

Warm Crab and Pimento Cheese Dip
Garlic Hummus
Roasted Red Pepper and Ricotta Dip
Black Bean Layer Dip
Freshly Baked Soft Breads, Tortilla Chips and
Artisan Crackers

\$28 per guest

MOZZARELLA TASTING

Sliced Mozzarella with Heirloom Tomato, Red Onion
and basil
Ciligene Mozzarella with Roasted Tomato
Orolini Mozzarella with Evoo and Red Pepper Flakes
Katamala Olives, Roasted Peppers,
Roasted Garlic Cloves and Aged Balsamic Vinegar
Freshly Baked Breads, and Artisan Crackers

\$28 per guest

ARTISAN CHEESES

Selection of Handcrafted Domestic and
Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers

\$30 per guest

ANTIPASTO DISPLAY

Selection of Cured Meats, Artisan Cheeses,
Ciligene Mozzarella, Artichoke Hearts
Olive Tapenade, Roasted Peppers, Roasted Garlic
Cloves, Basil Pesto, Balsamic Vinegar, Olive Oil,
Sea Salt and Cracked Pepper
Lavash and Baguettes

\$34 per guest

LOWCOUNTRY SHRIMP AND OYSTERS

Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber
Mignonette, Remoulade
Saltine Crackers

\$42 per guest

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

HORS D'OEUVRES

COLD HORS D'OEUVRES

Pimento Cheese and Benton's Ham on Rustic Bread
Mexican Street Corn Crisp, in a Phyllo Cup
Slow-Roasted Campari Tomato, Whipped Boursin on a Crostini
\$8 per piece

Smoked Trout Rillettes Coronet, Boursin, Capers and Chives
Artichoke Hearts, Heirloom Tomatoes and Buffalo Mozzarella
Pipette with Aged Balsamic Reduction
Spinach and Feta Stuffed Cremini Mushroom
Bulgogi Beef Lettuce Cup with Kimchee-Pickled Vegetables
\$9 per piece

Shrimp Cocktail Shooter with Baja Gazpacho
Blue Crab Salad in English Cucumber
Ahi Tuna Poke Coronet, Pickled Ginger,
Wasabi Aioli and Sesame Seed
\$11 per piece

House-Cured Salmon Blini with Caviar and Dill Crème Fraîche
Truffle and Chevre Filled Cherry Tomatoes
Hand-picked Lobster Slider with Basil Aioli
\$13 per piece

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

HORS D'OEUVRES

HOT HORS D'OEUVRES

Spinach and Feta Spanakopita
Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam
Vegetable Spring Roll with Hoisin and Lime Sauce
Chicken Empanada with Tajine Cream
\$8 per piece

Brie and Raspberry En Croute with Almonds
Coconut Chicken Skewers with Tangerine Preserves
Braised Beef Short Rib Wellington with Red Wine Mushrooms
and Stone-Ground Mustard Cream
Lobster and Gruyere in Phyllo Cup
\$9 per piece

Black Truffle and Parmigiano-Reggiano Arancini
with Whipped Chevre
Pork Belly Bao, Bun with Pickled Vegetables, and Cilantro
Applewood-Smoked Bacon-Wrapped Sea Scallop
with Peach Marmalade
\$11 per piece

Lowcountry Crab Cake with Cajun Remoulade
Berbere-Spiced Lamb Chop with Charred Eggplant and Lemon
\$13 per piece

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

CHEF STATIONS

CARVING STATION

*Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.*

Southern Pride

Southern-Style Slow-Smoked Meats
Served with Yeast Rolls and Whipped Butter, House-Made Pickles,
Barbecue Sauce Trio: Sweet Molasses, Carolina Gold
and Tangy White

Choice of One Meat: Beef Brisket, Pork Loin, Free Range Turkey Breast

Additional Meats are \$12 Per Person for Each Extra Choice

\$40 per guest

Seared Ahi Tuna Sashimi

Wakame, Shoyu Glaze, Kimchee Slaw, Wasabi Aioli, Pickled Ginger
and Wonton Chips

\$45 per guest

Prime Rib of Beef

Rosemary- and Garlic-Rubbed Prime Rib,
Pan Jus, Horseradish Cream
and Yeast Rolls

\$42 per guest

Beef Tenderloin

Slow-Roasted Tenderloin of Beef,
Creamy Horseradish Sauce, Mushroom
Demi-Glace and Yeast Rolls

\$47 per guest

Rack of Lamb

Slow-Roasted with Garlic and Fresh Herbs, Chimichurri, Mint Pesto,
Port Wine Demi-Glace and Yeast Rolls

\$45 per guest

Minimum of 15 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



CHEF STATIONS

ACTION STATION

*Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.*

Shrimp and Grits

cooked to order with fillings of your choice.

\$30 per guest

*Fillings: Applewood Smoked Bacon, Goat Cheese,
Cheddar Cheese, Jalapeño, Green Onions,
Roasted Tomatoes, Cremini Mushrooms*

Sauces: Creole Sauce, Lemon Butter

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

Gullah-Spiced Broth Served
with Baby Potatoes

Corn and Andouille Sausage
Cajun Remoulade, Cocktail Sauce

\$34 per guest

Lighthouse Raw Bar

Local Oysters, Poached Shrimp, Tuna Poke Shooters,
PEI Mussels and Clams

Parmesan-Baked Oysters with Pernod Butter

Cocktail Sauce, Fried Saltines, Horseradish,
Hot Sauces, Melted Butter and Lemons

\$50 per guest

(based on six pieces per person)

Minimum of 15 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

CHEF STATIONS

ACTION STATION

*Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.*

Port Royal Paella

All Items are Displayed with Warm Breads and Parmesan Cheese.

Local Shrimp, Smoked Sausage,
PEI Mussels and Clams
Tossed with Sofrito Coulis

*Served with Saffron Risotto
Green Peas, Peppers and Fresh Herbs*

\$33 per guest

East Meets South East

Ramen Noodles with Fried Chicken,
Blackened Local Shrimp, Crispy Pork Belly

Vegan Broth, Chicken Saffron Broth and
Smokey Pork Broth

Tamari, Red Chili, Sambal, Sriracha

*Toppings Include: Collard Green Kimchee,
Foraged Mushrooms, Baby Carrots, Julienne
Garden Vegetables, Ridalla Spring Onion, Soft
Boiled Cage-Free Egg and Toasted Benne Seeds*

\$33 per guest

Pasta Al Dente

All Items are Displayed with Warm Breads and Parmesan Cheese.

Choice of Two Selections:

Porcini Mushroom Ravioli, EVOO, Roasted
Tomato, Basil Pomodoro Sauce, and
Shaved Reggiano Parmesan

Ziti with Lobster, Bacon, Peppers, Onions,
and Sherry Wine Gruyere Sauce Topped
with Parmesan Crumbs

Shrimp and Lobster Ravioli with Garlic,
Tomato, White Wine Butter Sauce and
Fresh Herbs

Penne with Heirloom Tomato, Aparagus,
Roasted Chicken, Basil Pesto Sauce and
Crushed Red Pepper

\$30 per guest

**Requires one chef attendant per 75 guests at \$150++ per hour. Based on 90 minutes of continuous service.
Minimum of 15 guests.*

Dessert Chef Stations

Bananas Foster*

Nutella, Fresh Berry Compote, Caramel,
Chocolate and Whipped Cream

Add: Vanilla Bear Ice Cream \$5 additional

\$15 per guest

Bourbon Doughnuts*

Bourbon-Caramelized Mini Doughnuts
Warm Dark Chocolate Ganache, Warm
Caramel, Candied Bacon, Strawberry
compote, Rainbow Sprinkles, Whipped
Cream, Cinnamon Sugar, Powdered Sugar

\$17 per guest

Ice Cream Sundae Bar

Vanilla Bean and Chocolate Ice Creams
Toppings: Hot Fudge, Caramel, Strawberry
Compote, Whipped Cream, Maraschino
Cherries, Oreo Crumbs, Chopped Candy
Bar Toppings

\$17 per guest

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

*All dinner buffets include coffee service and herbal teas.
Based on 90 minutes of continuous service.*

THE PIT MASTERS

Pulled Chicken Brunswick Stew

'Pig Out' Salad Bar

Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers,
Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons,
Cheddar Cheese, Candied Pecans

Ranch, Creamy Balsamic Dressing

Carolina Vinegar Coleslaw

Yeast Rolls and Cornbread with Whipped Butter

Smokehouse

Peppercorn-Rubbed Beef Brisket

Carolina Pulled Pork

Smoked Chicken

Barbecue Sauces

Alabama White

Carolina Vinegar

Sweet Molasses

Sides

Roasted Brussels Sprouts with Pork Belly and Sorghum Glaze

Pimento Mac and Cheese

Assorted House Pickles

Southern Banana Pudding

\$120 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

CALIBOGUE SOUND

Chicken and Sausage Gumbo
with Warm Bread and Butter

Spinach and Strawberry Salad with Shaved Fennel and
Almonds, Mint and White Balsamic Vinaigrette

Heirloom Tomato Panzanella Salad
with English Cucumber, Kalamata Olives, Ciliegine
Mozzarella, Fresh Basil, Red Wine Vinegar
and Extra-Virgin Olive Oil

Pan-Roasted Grouper, Oscar Style, with Jumbo Lump
Crab and Choron Sauce

Shrimp Bucatini Scampi Pasta
with Fresh Herbs and Parmesan

Creole Mustard-rubbed NY Strip Loin
with Cognac Demi-Glace and Mushroom Fricassee

Layered Potato Gratin

Jumbo Asparagus

Key Lime Verrines

Grandma's Pound Cake with Macerated Berries

Lemon Meringue Tarts

\$136 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina She-Crab Soup

Chopped Salad with Crisp Lettuces, Tomato, Cucumber, Vidalia Onion,
Cornbread Croutons, Spiced Pecans, Creamy Apple Cider Dressing

Skillet-Fried Cornbread, Savannah Bee Honey Butter

Carolina Road Stand Fried Chicken

Hot Honey and Pickles

Local Shrimp Boil with Sausage, Red Potatoes, Corn, Cocktail Sauce and
Remoulade

Berberé-Spiced Pork Loin with Bacon Jus, Chow Chow

Carolina Gold Hoppin' John Rice and Peas

Charred Root Vegetables with Brown Butter and Cane Syrup

Warm Peach Cobbler with Vanilla Bean Ice Cream

\$131 per guest

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

BUTCHER AND BEACH

Lobster Bisque

Freshly Baked Yeast Rolls with Butter

Heirloom Tomato and Vidalia Onion Platters

Chophouse Salad Bar

Crisp Lettuces, Roasted Cremini Mushrooms,
Campari Tomatoes, Cucumbers, Pickled Shallots,
Smoked Bacon Pieces, Hard Boiled Egg, Blue Cheese, Croutons
Served with a Shaken Balsamic and Shallot Vinaigrette,
and Blue Cheese Dressing

Butcher*

Roasted Lamb Rack
Bone-in Tomahawk Ribeye

Beach

Split Maine Lobster Tails with
Broiled Old Bay Butter
Stuffed Parmesan Oysters
Cedar Plank Citrus Salmon

Accompaniments

Asparagus and Roasted Baby Carrots with Cracked
Pepper and Lemon

Lobster Mac and Cheese with Herb Breadcrumbs
and Blended White Cheeses

Parmesan-Mashed Yukon Gold Potatoes

Sauces

Chimichurri

Sauce Bordelaise

Horseradish Cream

Desserts

Chocolate and Raspberry Verrines, Lemon Posset,
Coconut Rice Pudding

Assorted Petit Fours

\$189 per guest

Minimum of 25 guests.

**Requires one chef attendant per 75 guests at \$150++ per hour. Based on 90 minutes of continuous service.
Minimum of 15 guests.*

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNERS

*Plated dinners are three courses and include choice of one soup or salad, one entree and one dessert served to all guests. Minimum of 20 guests for plated dinners.
Includes bread and butter and coffee service.*

SOUPS AND SALADS

(select one)

SOUPS

Carolina She-Crab Soup

Tomato Bisque
Basil Pesto Crostini

Lobster Bisque
Dry Sherry Creme Fraiche

SALADS

Strawberry and Goat Cheese Salad
Tender Greens, Pickled Shallots, Roasted Beet,
Fresh Strawberries, Chevre and
Raspberry Vinaigrette

Tossed Caesar Salad
Crisp Romaine, Parmesan, Olive Oil-Splashed
Croutons and Creamy Garlic Dressing

Wedge Salad
Iceberg Baby, Crispy Pancetta, Heirloom
Tomatoes, Blue Cheese, Cucumber, Scallions
and Dill Buttermilk Dressing

Poached Pear Spinach Salad
Baby Spinach and Petite Lettuces, Candied
Pecans, Blue Cheese Truffle, Poached Pear and
White Balsamic Vinaigrette

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNERS

ENTREES

(select one)

**Filet of Beef Paired with
South Carolina-Style Crab Cake Duo**

Roasted Fingerling Potatoes Tossed
with Garden Thyme and Rosemary,
Jumbo Asparagus and Bordelaise

\$164 per guest

**Petit Filet of Beef
with Cold Water Lobster Tail Duo**

Butter-Basted Maine Lobster Tail, Grilled Filet of Beef,
Herb and Parmesan Potato Gratin, Haricots Verts,
Wild Mushroom Jus and Lemon Beurre Blanc

\$174 per guest

Braised Beef Short Rib and Jumbo Prawns

Cauliflower Potato Puree, Chasseur Mushrooms,
Braised Greens

\$147 per guest

Seared Salmon and Shellfish Bourride

Local Shrimp, Clams, Mussels Sofrito,
Saffron Risotto, Wilted Greens

\$147 per guest

Shoyu Orange-Glazed Mahi-Mahi

Toasted Quinoa, Grilled Bok Choy,
Pineapple Chutney

\$121 per guest

Pan-Seared Halibut

Farro Verde, Roasted Squash Puree, Wilted Kale,
Confit Tomatoes, Arugula, Beurre Blanc

\$126 per guest

Crab Cake

Fingerling Potatoes, Broccolini, Beurre Blanc,
Roasted Tomatoes, Fennel and Arugula

\$126 per guest

Filet of Beef

Cast Iron-Seared Filet of Beef, Anna Potato,
Roasted Baby Carrots and Foraged
Mushrooms, Demi-Glace

\$137 per guest

Braised Beef Short Rib

Potato Puree, Fresh Green Peppercorn
and Cognac Demi-Glace, Wilted Greens

\$126 per guest

Pan-Seared Chicken Breast

Thyme Risotto, Blistered Tomatoes, Arugula,
Jumbo Asparagus, Natural Jus

\$110 per guest

Ratatouille En Croute

Farmer-Style Ratatouille Vegetables
Served in a Flaky Crust with Asparagus,
Creme Fraiche and Petite Herbs

\$89 per guest

Mozzarella-Stuffed Arancini

Charred Eggplant Puree, Tomato Confit,
Wilted Kale

\$89 per guest

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNERS

DESSERTS

(select one)

Vanilla Bean Panna Cotta

Macerated Berries with Grand Marnier,
Whipped Mascarpone

NY Style Cheesecake

Graham Cracker Crust, Strawberry Compote, Chantilly Cream

Flourless Chocolate Torte

Sour Strawberry Coulis, Chantilly Cream

Dulce De Leche

Chocolate Tart with a Crème Fraiche Caramel, Sea Salt, Chocolate Tuille

Minimum of 25 guests.

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNER ENHANCEMENTS

APPETIZERS

(select one)

Pan-Crisped Gnocchi

Sage Brown Butter, Bacon, Hazelnuts,
Butternut Squash, Parmigiano-Reggiano

\$17 per guest

Jumbo Shrimp Cocktail

Horseradish Creme Fraiche,
Confit Tomatoes, Lemon

\$20 per guest

Antipasti Flatbread

Grilled Flatbread, Hummus, Artichoke, Olives,
Shaved Ham, Fresh Mozzarella with Fennel,
Micro Arugula, Extra-Virgin Olive Oil and
Balsamic Syrup

\$20 per guest

Coastal Crab Cake

Arugula, Radish and Fennel, Mustard Aioli

\$25 per guest

Korean Beef and Kimchee Slaw

Crispy Wonton, Wasabi Rice, Sesame Seeds

\$22 per guest

Quinoa Burrata

Dried Cranberry, Basil, Watermelon Radish,
Heirloom Tomatoes, Cucumber, Mirco Herb
Salad, Burrata Mozzarella, Balsamic Glaze

\$19 per guest

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BEVERAGE AND BAR SERVICE

PACKAGE BARS

Package Bars are priced per guest and include:

- Cocktails (Optional)
- Varietal Wine Selections
- Soft Drinks and Bottled Water
- Domestic and Premium Beers

Tablesider dinner wine service is included with 25-guest, two-hour minimum.

One bartender provided for every 75 guests at no charge.

	Two Hours	Three Hours	Four Hours	Five Hours
Deluxe cocktails and wines, domestic and premium beers, soft drinks	\$52	\$68	\$84	\$100
Platinum cocktails and wines, domestic and premium beers, soft drinks	\$60	\$79	\$98	\$116
Diamond cocktails and wines, domestic and premium beers, soft drinks	\$65	\$85	\$105	\$125
Domestic and premium beers and deluxe wines	\$40	\$52	\$65	\$78

HOSTED BARS

Hosted bars are priced per drink and charged on consumption; a bartender fee of \$150 per hour per bartender will be added to all host bars. *Two-hour minimum required for each bartender with minimum bar revenue of \$500. Additional bartenders required per 75 guests*

DELUXE BRANDS

Wheatley Vodka, Larceny Bourbon, Tanqueray Gin, Bacardi Silver Rum, Dewar's Scotch Whisky, Seagram's VO, Luna Azul Tequila
\$16.50 each

PLATINUM BRANDS

Tito's Handmade Vodka, Woodford Reserve, Bombay Sapphire Gin, Myer's Dark Rum, Santa Teresa Rum, Dewar's 12-Year Old Scotch Whisky, Crown Royal, Cazadores Blanco
\$18.50 each

DIAMOND BRANDS

Grey Goose Vodka, Angel's Envy, Bulrush Gin, Appleton and Diplomatico Rums, Dalmore 12 Scotch, Redbreast 12 Whiskey, Patron Reposado
\$21.50 each

DELUXE WINES (select three)

Trinity Oaks Wines: (Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon), Chevalier du Grand Robert Crémant de Bordeaux Brut Rosé, Segura Viudas Brut
\$12.50 each

PLATINUM WINES (select three)

Hahn Wines: (Chardonnay, Pinot Noir, Red Blend, Cabernet Sauvignon), La Jolie Rosé, La Marca Prosecco
\$15.50 each

DIAMOND WINES (select three)

J Vineyard Wines: (Chardonnay, Pinot Gris, Pinot Noir) or Oberon Vineyard Wines: (Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot), Whispering Angel Rosé, J Vineyard Cuvée Brut
\$18 each

DOMESTIC BEER (select three)

Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, Truly Hard Seltzers
\$7.50 each

PREMIUM BEER (select three)

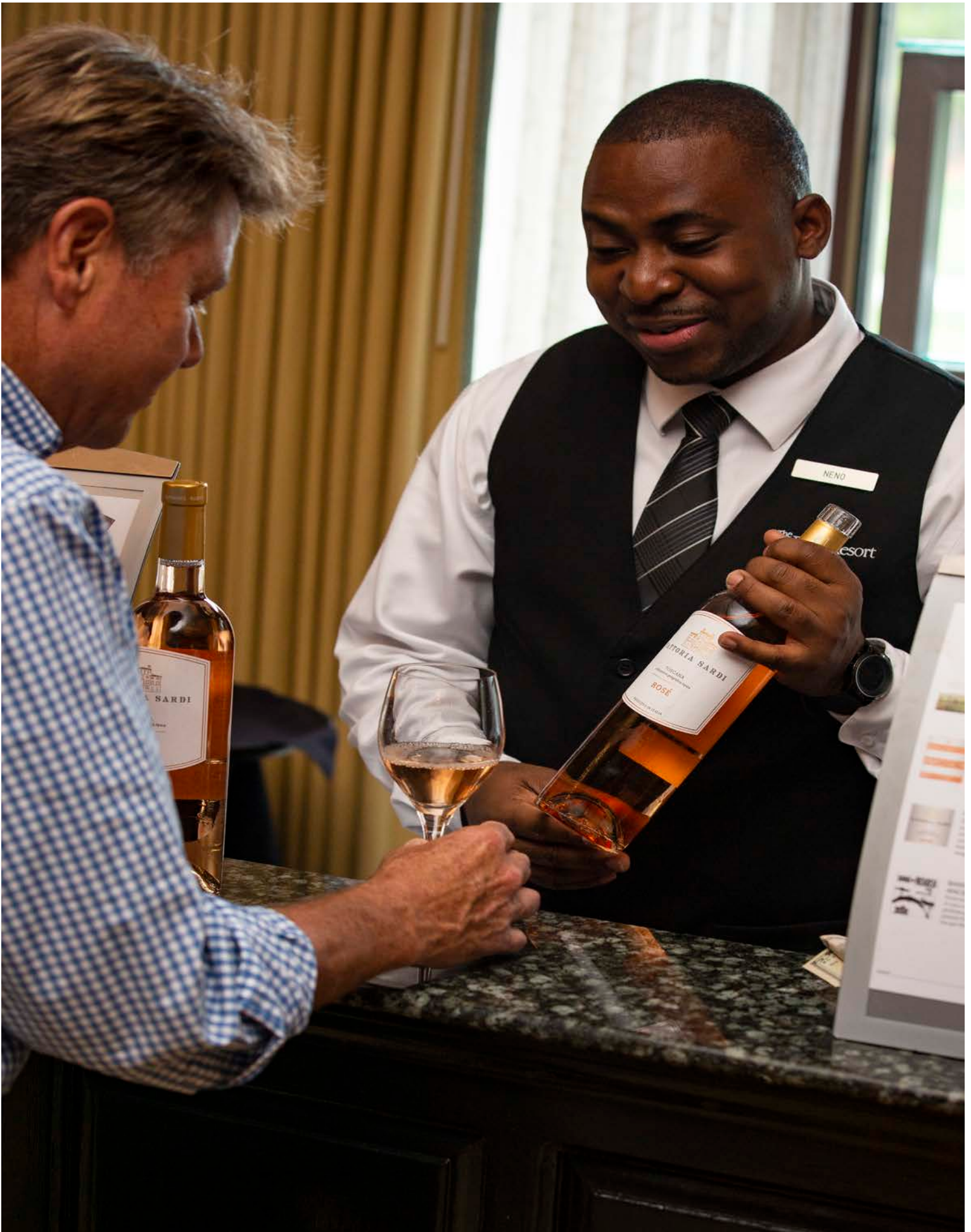
Amstel Light, Heineken, Corona, Stella Artois, Wicked Weed Pernicious IPA, Angry Orchard Cider, Heineken "0" Non-Alcoholic
\$9.50 each

COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$5.50 each

A 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.





RECEPTION AND BAR ENHANCEMENTS

SIGNATURE COCKTAILS

Create your own signature cocktail to be passed by a butler during cocktail hour and available at the bar throughout the event.

Recipes that include liquor from the package, house ingredients and garnishes will be added without any additional charge.

Recipes that require additional purchases will incur an upcharge of \$4++ per person added on to bar package price.

Hosted bar per drink price based on recipe.

SPECIALTY MARTINIS AND MARGARITAS

Choose any two flavors to be featured at the bar throughout the event. \$4++ per person added on to bar package price or \$16.50 per drink on consumption.

Martinis: Alexander, Lemon Drop, Mandarin, Big Apple, Mai Kai, Blood Orange-Vanilla, Key Lime, Espresso and Mocha-Mint

Margaritas: Fresh Mint Julep, Pomegranate, Chipotle-Grapefruit, Cucumber-Jalapeno, Mango, and Spicy Strawberry

CORDIALS AND COFFEE BAR ENHANCEMENTS

Choose from a variety of cordials to enhance a coffee station for after-dinner drinks at the bar. \$4++ per person onto the bar package price or \$16.50 per drink on consumption.

Disaronno Amaretto, Baileys Irish Cream, Frangelico

Grand Marnier, Jameson, Kahlua, and Romano Sambuca

Coffee station to include whipped cream, chocolate, cinnamon sticks and flavored creamers.

WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine

- Segura Viudas, Brut Cava, Spain, NV | \$42
- La Marca, Prosecco, Veneto, Italy, NV | \$50
- Chevalier du Grand Robert Crémant de Bordeaux Brut Rosé, France, NV | \$57
- Piper Sonoma, Brut, Sonoma, NV | \$61
- Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | \$165
- Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | \$629

Chardonnay

- William Hill, Central Coast, California | \$49
- Simi, Sonoma County, California | \$52
- Rombauer, Napa Valley, California | \$121
- Cakebread, Napa Valley, California | \$124

Pinot Gris/Pinot Grigio

- Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | \$41
- Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | \$48
- Sea Pines Private Label, North Coast, California | \$50
- Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | \$65

Sauvignon Blanc

- Blue Crab, Sea Pines Resort Private Label, California | \$52
- Whitehaven, Marlborough, New Zealand | \$55
- Duckhorn, Napa Valley, California | \$77

Rosé

- Jean-Luc Colombo, Cape Bleue, Mediterranee, France | \$56
- Caves d'Esclans, Whispering Angel, Côtes de Provence | \$66

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir

Benton Lane, Willamette Valley, Oregon | \$65
Meiomi, Monterey/Santa Barbara, California | \$72
Louis Latour, Bourgogne, AOC, Burgundy, France | \$80
Goldeneye, Anderson Valley, California | \$149

Shiraz / Syrah

Michael David, Petite Petit, Petite Sirah/Verdot, California | \$59
Mollydooker, The Boxer, Shiraz, South Australia | \$68
Gaja, Ca Marcanda Promis, Bolgheri, Tuscany, Italy | \$121
Famille Perrin, Les Sinards, Châteauneuf-du-Pape, Rhone Valley, France | \$124

Merlot

Rombauer, Napa Valley, California | \$112
Duckhorn, Napa Valley, California | \$112
Northstar, Columbia Valley, Washington | \$208

Cabernet Sauvignon / Cabernet Blends

Blue Crab Red Blend, Sea Pines Resort Private Label, California | \$58
Sea Pines Private Label, Paso Robles, California | \$58
Oberon, Napa Valley, California | \$68
Franciscan, Monterey, California | \$71
The Prisoner, Napa Valley, California | \$126
Paraduxx, Napa Valley, California | \$139
Jordan, Alexander Valley, California | \$159
Rombauer, Napa Valley, California | \$185
Caymus, Napa Valley, California | \$220
Silver Oak, Alexander Valley, California | \$233

FOR MORE INFORMATION,
please contact groupsales@seapines.com.



32 Greenwood Drive | Hilton Head Island, SC 29928
seapines.com (843) 785-3333